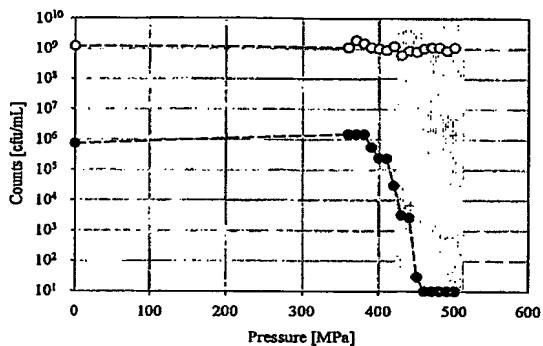
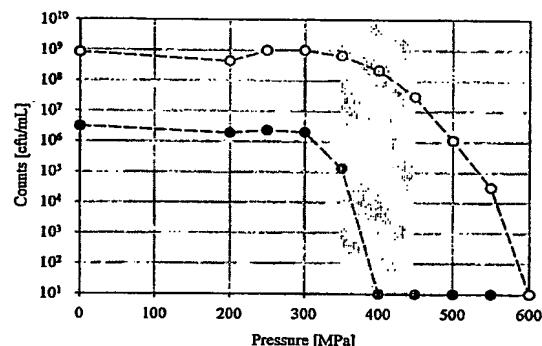


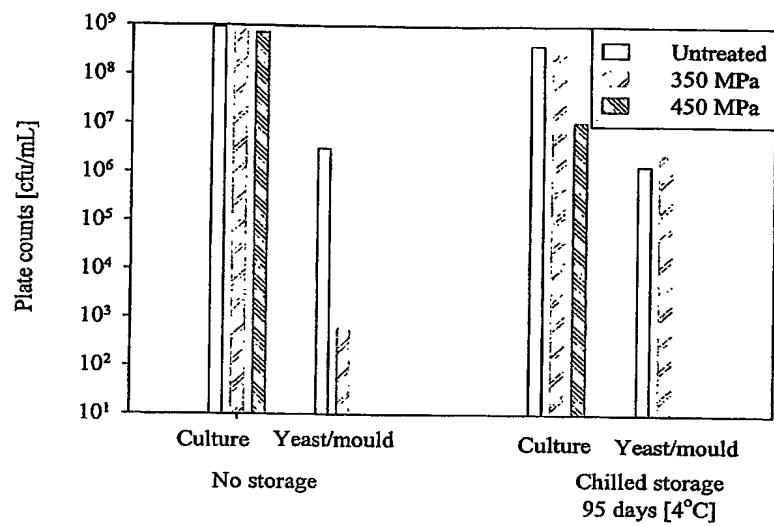
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Figure 1a**Figure 1b**

5 Effect of pressure treatment on survival of Penicillium mould (solid symbols) and Rhodia MY900 yoghurt starter (open symbols).

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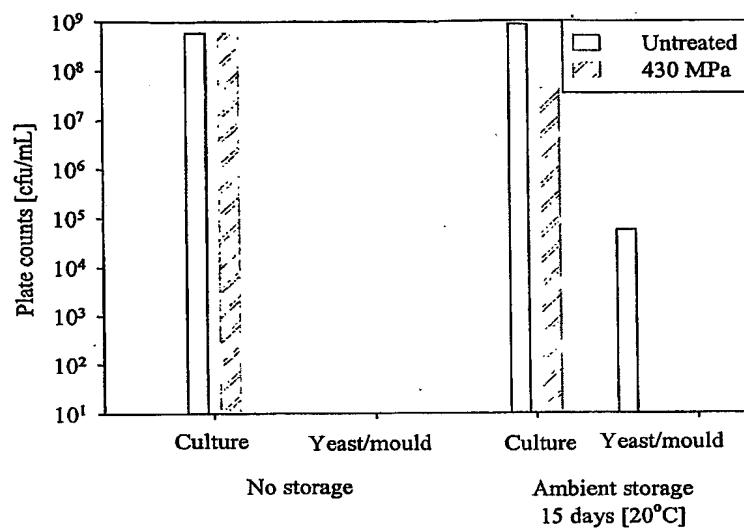
Figure 2



Yoghurt treated at different pressures with an abundant viable culture, but exhibiting varying degrees of spoilage after 95 days, depending on treatment pressure.

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Figure 3



5 Effect of 1 second of pressure treatment at 430 MPa on viable culture and spoilage levels after 15 days.

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Figure 4

